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Slow Cooker Chicken Carbonara

Slow Cooker Chicken Carbonara Recipe

Ingredients:

- 1.5 kg chicken thighs, diced
- 300 g bacon, diced
- 400 g mushrooms, sliced
- 1 onion, diced
- 2 tablespoons of crushed garlic
- 3 cans cream of chicken condensed soup
- 600 ml thickened cream
- 2 chicken stock cubes
- 750 g pack of penne pasta

Instructions:

1. In a slow cooker, add the diced chicken thighs, diced bacon, sliced mushrooms, diced onion, crushed garlic, cream of chicken condensed soup, thickened cream, and chicken stock cubes. Stir everything together until well combined.
2. Place the lid on the slow cooker and cook on low heat for 4 hours.
3. After 4 hours, add the pack of penne pasta to the slow cooker and gently combine it with the other ingredients.
4. Put the lid back on and continue cooking on high heat for 1.5 hours, or until the pasta is cooked al dente and the chicken is tender.
5. Once cooked, serve the Slow Cooker Chicken Carbonara hot and enjoy!

Note: Feel free to garnish with grated Parmesan cheese, chopped parsley, or additional crispy bacon, if desired.